

## warka#3 Coopers IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **24.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

### Fermentables

| Type           | Name                      | Amount       | Yield | EBC |
|----------------|---------------------------|--------------|-------|-----|
| Liquid Extract | Ekstrakt Coopers IPA      | 1.7 kg (50%) | --- % | 230 |
| Liquid Extract | Ekstrakt Jasny Browamator | 1.7 kg (50%) | --- % | 20  |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Aroma (end of boil) | Citra | 60 g   | 15 min | 12 %       |

### Yeasts

| Name             | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Standard Coopers | Ale  | Dry  | 7 g    | ---        |